

MAGNUM WINE KIT INSTRUCTIONS

You will need these items:

- A suitable home brew cleaner/steriliser such as VWP.
- 3.5 kg of brewing sugar.
- A fermenter holding at least 23-25 litres
- An airlock and a suitable bung
- An extendable syphon
- 30 bottles with suitable corks/caps

Some optional items:

- A large funnel helps add things to the fermenter.
- Use a heating pad to control the temperature of your wine.
- A hydrometer is an invaluable instrument when tracking the progress of any brew.
- Use a twin-lever corks. It is a great help when bottling.

WINE KIT INSTRUCTIONS

1. Add five to six litres of hot water to your sterilised fermenter (lukewarm if glass), then add 3.5 kg of brewing sugar. Mix well until completely dissolved.
2. Add the juice from the Magnum wine can, rinse the can with warm to hot water and add any juice left into the fermenter. Top the fermenter up to 22.5 litres (5 gallons), utilising a mixture of hot & cold water to establish a temperature between 25 - 30 C. Mix well.
3. Add wine yeast/nutrient (sachet no.1). Stir well and seal the fermenter with an airlock, half filled with water.
4. Leave to ferment at a constant temperature between 20-28 C. Fermentation typically takes 7-8 days (a little longer if low temp).
5. Note: Always consider a safe place for the fermenter, as there may be a risk of leaks or frothing.

After fermentation (7-10 days)

1. Check that fermentation is over using a hydrometer. The reading should be 998 or lower. There should also be no more activity (bubbles in the airlock).
2. If necessary, wait another day and re-check. If you don't have a hydrometer, you can taste the wine. Check that it is not too sweet.
3. Rack off to another sterilised vessel using a syphon tube.
4. Add stabiliser (sachet no.2) and shake/stir thoroughly to remove CO2.
5. Repeat 3-4 times with at least 1 hour in between. If you don't have a 2nd vessel, you can skip the racking off here, but that will slow down clearing a little.
6. Add finings A (sachet no.3) and mix well, then leave for 2-3 hours.
7. After 2-3 hours, add finings B (sachet no.4), carefully stirring up any sediment for only 15 seconds.
8. Leave wine to clear for 2-7 days, preferably in a cool place on a table, so you can rack it off later without moving it first.
9. Important: Do not rack off or try to remove CO2 before adding Finings B.
10. After 2-7 days, when the wine is crystal clear, syphon directly from the fermenter to sterilised bottles and seal with corks or plastic stoppers.
11. That's it - your wine is now ready to drink!